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-			Food I	Establi	shm	ent In	SI	ection	Report Page	<u> </u>	of <u>J</u>
NSPEC	CTION RSN TYPE	GRADE	INSPECT	TION DATE	17.	ESTABLI	SHM	ARKET			
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		Circle design	nated compliance (IN,	OUT, N/O, N	/A) for eac	ch numbere	d iter	m. Mark "X" in	appropriate box for COS and/or R.		
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Compl	llance Status	Sun	ervision	Ico	SR	PTS C	mp	llance Status	s stentially Hazardous Food (TCS Food)		R PT
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4 IN	RICHII NA NATI	Proper eating, tas tobacco use	sting, drinking, beteln	ut, or		6		1 1 7 7 1 1	Consumer Advisory		
5 IN			n eyes, nose, and mo	outh	+	6	T		1		
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9 (IN		Hands clean and				6					
7 IN			ntact with ready-to-ear			6	T		Highly Susceptible Populations  Pasteurized foods used; prohibited foods not	1	
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		accessible	and Courses		$\perp$		_		Chemical		
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11 (N		THE RESERVE TO SERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED	dition, safe, and unad		$\perp$	6 2	-		used		6
12 IN	I DUI N/A N/U I	required records parasite destruction	available; shellstock	tags,		6	-	-	nformance with Approved Procedures  Compliance with variance, specialized	1	
	6	The second secon	m Contamination			20	5 IN	OUT(NA)	process, and HACCP plan		6
13 IN		Food separated a				6		Risk factors ar	re improper practices or procedures identified a	as the m	ost
15 IN			aces: cleaned & sanit of returned, previous		+-+	6		•	buting factors of foodborne illness or injury. Pr		
12 114	1001	served, recondition	ned, and unsafe food		-	6	_		re control measures to prevent foodborne iline:	ss or inju	ry.
				(4( )( )( )	RE L		A	TICES			
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## Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page 2 of 3 LOCATION (Address) ESTABLISHMENT NAME LOT 3262-1B-1 #202 BICBIC ST. CHALAN PAGO SONG MARKET INSPECTION DATE PERMIT HOLDER SANITARY PERMIT NO. KIM, KWANG HO 10002465 TEMPERATURE OBSERVATIONS Item/Location Temperature (° F) Item/Location Temperature (° F) 80.0 AMBIENT TEMPERATURE/WINE CHILLER HOTTOGG BUN / COUNTER 64.0 CHAB KELAGUEN / STOKAGE ROOM CHAB KELAGUEN / COUNTY WINE CHILLER 748 77.5 CHICKEN RELAGUEN/WINE CHILIPK 73.0 EMPANADA / STORAGE KOOM TUNA MUSUBI / WINE CHILLER 71.6 SPAM SUISH / WINE CHILLPR 71.4 ARROZCALDO / WINE CHILLER 84.5 HAMBURGER / WINE CHILLER HAM SANDWICH / WINE CHILLEX 609 HAM & EGG TIMST / WINE CHILLER 67.8 RAW SHELLED EGG / DISPLAY CHILLER 51.2; 45.5:46.5 CORRECT ITEM NO. OBSERVATIONS AND CORRECTIVE ACTIONS BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION DATED DIL/10/12 RESULTED IN A GRADE/RATING OF "A" THE FOLLOWING VIOLATIONS WERE OBSERVED TO DAY : 08 HOT WATER, PAPER TOWEL, MAID SIGNAGE NOT PROVIDED FOR THE HANDWASHING SINK IN THE RESTROOM. HOT WATER, PAPER TITWEL, AND SIGNAGE STIALL BE PRIVIDED FOR HAND -WASHING SINKS TO PROMOTE REGULAR, PROPER HTINDWASHING. SHELLSTICK THOS NOT AVAILABLE / PRESENTED FOR PAW OYSTERS WITH SHELL INTACT 107/24/17 12 FOUND IN THE DEEP FREEZER. FOR AT LONG TO DAY SITEU STOCK TIAGS SITAU BE KEPTA OF RECORD-KEEPING SYSTEM SHAWPE INPLACE FOR PROPER SOURCE LOENTIFICATION OF SHELL FISH. RAW CHICKEN NINGS, RAW SEMFOOD, AND FROZEN VEZETABLES BEING STORED 13 TOGETHER IN TH DEEP FREEZER WITHING PROPER SEPARATION FORD SHAW BE SEPARATED ACCORDING TO COOKING TEMPERATURE WHEN IN STORAGE TO PREVIANT CROSS-CONTAMINATION. 20 POTENTIALLY HAZARODUS FOTO (PHF) SUCH AS HOTOGG BUN KELAGUEN, ATRADZCALDO, SUGH, HAMBURGEX, TOTIST/SANDWIGHT, AND EMPANADA DID NOT MEET INTERNAL Based on the inspection today, the items listed above identity violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) XOT KIM DEH Inspector (Print and Sign)

Rev: 08.27.15

KATHERINE DEL MUNDO

White: DPHSS/DEH Yellow: Food Establishment

LEILANI NAVARRO

## Department of Public Health and Social Services **Division of Environmental Health** Food Establishment Inspection Report LOT 3262-1B-1 #202 B1CBIC ST. CHALAN PAGO ESTABLISHMENT NAME SONG MARKET INSPECTION DATE SANITARY PERMITINO 70002465 CORRECT **OBSERVATIONS AND CORRECTIVE ACTIONS** ITEM NO. BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. TEMPERATURE REQUIREMENT FOR COLD HOLDING SEE TEMPERATURE OSSERVITIONS ON PARF 2. PHTF FOOD SHALL BE KEPT AT PROPER INTERNAL TEMPERATURE OF 40F OR HELOW FIR COLD HOLDING TO LIMIT GROWNT OF MICROPREANISMS THAT MAY CALLS FORMBORNE ILL NESS. COS: ALL MENTIONED FORD WERE DISCORDED, INCLUBING: 4 DCS OF HAM & FOG TOAST: 2 PCS HAM SANDWICH; IPC TUNA MUSUBL: IPC SAM SUSHI: A HOTDOG BUNS; 4PGS CRAB KELTSLIEN: 8 PCS CHICKEN KELTGUEN; IPC ARROZ-CALDO: 1 PC HAMBURGER: IPC SPARA SUSHI: 2 PCS HALF SPARA SUSHI, LOPCS EMPANADA: AND 3 PCS CRAB KELAGUEN. PIC WAS INFORMED TO IMMEDIATELY PLACE ALL PHF FOTO IN HOT/COLD HOLDING EQUIPMENT UPON RECEIPT OF DELIVERY IN THE MORNING. ALSO, HE WAS INSTRUCTED TO TAKE INTERNAL TEMPERATURES OF PHE POOD UPON RECEIPT. AND AT REGULAR INTERVALS THROUGHOUT TITE DAY, TO ENSULE THAT TEMPERATURE REDUIREMENTS ARE BEING MET. FOOD THERMOMETER NOT AVAILABLE; NO AMBIENT THERMOMETERS PROMOED 33 FOR THE DISPUTY CHILLERS AT THE BACK. THERMOMETERS SHAW OF PROVIDED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD, AND OF THE AMBIENT TEMPERATURE IN CANJAR OPVICES. DIFT, DUST, AND DEBRIS FOUND ON THE FLOOR UNDER STORAGE RACKS/PALLETS IN THE 152 STORAGE ROOM; PAINT PEELING ON WALLS IN THE RESTROOM; ENTERED HOLE FOUND IN WALL ADDACENT TO THE LARGE DISPLAY CHILLER. PHYSICAL FACILITIES STIALL BE MAINTAINED CLEAN AND IN GOOD FEMAL TO PRE-VENT ENTRY /HARDORAGE OF PESTS. REMOVED "A" PLACARO NO. 01396. POSTED "B" PLACARO NO. 00805 AND ISSUED A RE-INSPECTION REDUCT FORM. PICTURES OF VIOLATIONS WERE TAKEN. DISCUSSED THIS INSPECTION REPORT WITH PIC, SCOTT KIM. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) Scott DEH Inspector (Print and Sign) KATHERINE DEL MUNDO LEILANI NAVARRO

Rev: 08.27.15

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